Graminer's reference O

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ANSWER 3 OF 5 BIOSIS COPYRIGHT 2001 BIOSIS
     1994:531023 BIOSIS
ΑN
DN
     PREV199497544023
     Strain selection, taxonomy, and genetics of xylose-fermenting yeasts.
TΙ
     Jeffries, T. W. (1); Kurtzman, C. P.
ΑU
     (1) Forest Prod. Lab., U.S. Dep. Agric., Forest Serv., Madison, WI 53705
CS
     Enzyme and Microbial Technology, (1994) Vol. 16, No. 11, pp. 922-932.
SÖ
     ISSN: 0141-0229.
DT
     General Review
LA
     English
     Xylose utilization is essential for the efficient conversion of
AB
     lignocellulose to ethanol. The objective of this review is to trace the
     development of xylose-fermenting yeast
     strains from their discovery in 1980. Following initial reports, screens
     of known yeasts identified five species of interest: Candida shehatae, Candida tenuis, Pachysolen tannophilus, Pichia segobiensis, and Pichia
     stipitis. Candida shehatae strains can be divided into three varieties.
     Pachysolen tannophilus and Pichia stipitis have been studied most
     extensively and have the best-understood genetic systems. Improved
mutants
     of P. tannophilis have been obtained by selecting for an inability to
     oxidize ethanol (eth) and for rapid growth on xylitol and nitrate.
     Improved P. stipitis mutants have been obtained by selecting for
     flocculation, decreased utilization of glucose, and growth on
noninductive
     carbon sources. Bacterial xylose isomerase has been cloned and expressed
     in S. cerevisiae and Schizosaccharomyces pombe, but
     the heterologous enzyme is inactive. Xylose reductase and xylitol
     dehydrogenase have been cloned from P. stipitis and expressed in
     Saccharomyces cerevisiae, giving rise to transformant S.
     cerevisiae that grow on xylose but that ferment it poorly. A
     transformation and expression system based on the URA3 marker has
recently
     been developed for P. stipitis so that contemporary genetic methods may
be
     brought to bear on this organism.
     General Biology - Taxonomy, Nomenclature and Terminology *00504
CC
     General Biology - Conservation, Resource Management *00512
     Cytology and Cytochemistry - Plant *02504
     Genetics and Cytogenetics - Plant
                                        *03504
     Comparative Biochemistry, General
     Biochemical Methods - General *10050
     Biochemical Methods - Carbohydrates *10058
     Biochemical Studies - General *10060
     Biochemical Studies - Proteins, Peptides and Amino Acids *10064
     Biochemical Studies - Carbohydrates *10068
     Biophysics - Molecular Properties and Macromolecules
                                                            *10506
     Enzymes - General and Comparative Studies; Coenzymes
     Enzymes - Methods *10804
     Enzymes - Chemical and Physical *10806
     Enzymes - Physiological Studies *10808
     Metabolism - General Metabolism; Metabolic Pathways *13002
     Metabolism - Energy and Respiratory Metabolism *13003
     Metabolism - Carbohydrates
                                  *13004
                                  *13220
     Nutrition - Carbohydrates
     Food and Industrial Microbiology - Biosynthesis, Bioassay and
Fermentation
     *39.007
     Botany, General and Systematic - Fungi *50506
```

24 2 24

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Plant Physiology, Biochemistry and Biophysics - Nutrition *51504
     Plant Physiology, Biochemistry and Biophysics - Respiration, Fermentation
     *51508
     Plant Physiology, Biochemistry and Biophysics - Growth, Differentiation
     *51510
     Plant Physiology, Biochemistry and Biophysics - Enzymes *51518
     Plant Physiology, Biochemistry and Biophysics - Metabolism *51519
     Fungi - Unspecified *15000
BC
    Major Concepts
ΙT
        Biochemistry and Molecular Biophysics; Bioenergetics (Biochemistry and
        Molecular Biophysics); Bioprocess Engineering; Cell Biology;
        Conservation; Development; Enzymology (Biochemistry and Molecular
        Biophysics); General Life Studies; Genetics; Metabolism; Methods and
        Techniques; Nutrition; Systematics and Taxonomy
ΙT
     Chemicals & Biochemicals
        ETHANOL; ALCOHOL; XYLOSE; CELLULOSE
ΙT
     Industry
        biotechnology industry
     Miscellaneous Descriptors
ΙT
        ALCOHOL PRODUCTION; CELLULOSE CONVERSION; ENZYMES; ETHANOL PRODUCTION;
        FERMENTATION; GENETIC METHODS; GROWTH; NUTRITION; XYLOSE UTILIZATION
ORGN Super Taxa
        Fungi - Unspecified: Fungi, Plantae
ORGN Organism Name
        fungi (Fungi - Unspecified); fungus (Fungi - Unspecified)
ORGN Organism Superterms
        fungi; microorganisms; nonvascular plants; plants
     64-17-5 (ETHANOL)
     64-17-5. (ALCOHOL)
     58-86-6Q (XYLOSE)
25990-60-7Q (XYLOSE)
     9004-34-6 (CELLULOSE)
```

examiner's ref.

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ANSWER 12 OF 12 CAPLUS COPYRIGHT 2001 ACS
 L9
 ΑN
      1983:124199 CAPLUS
 DN
      98:124199
      Direct fermentation of D-xylose to ethanol by a xylose-
 ΤT
      fermenting yeast mutant
 ΙN
      Gong, Cheng Shung
 PA
      Purdue Research Foundation, USA
 SO
      Eur. Pat. Appl., 21 pp.
      CODEN: EPXXDW
 DT
      Patent
 LA
      English
 IC
      C12P007-06
 CC
      16-5 (Fermentation and Bioindustrial Chemistry)
 FAN.CNT 1
      PATENT NO.
                       KIND DATE
                                            APPLICATION NO. DATE
                       ----
                             _____
                                                            -----
. PI
      EP 66396
                       A1
                             19821208
                                            EP 1982-302474
                                                            19820514
      EP 66396
                       B1 19850821
          R: AT, BE, CH, DE, FR, GB, IT, LU, NL, SE
      US 4368268
                      Α
                             19830111
                                            US 1981-263925
                                                            19810515
      US 4511656
                       Α
                             19850416
                                            US 1982-376731
                                                             19820511
                            19821125
      WO 8204068
                       A1
                                            WO 1982-US642
                                                            19820513
          W: AU, BR, DK, FI, JP, NO
                  A1 19821207
      AU 8285859
                                            AU 1982-85859
                                                            19820513
      ZA 8203350
                             19830629
                       Α
                                            ZA 1982-3350
                                                             19820514
      AT 15073
                                           AT 1982-302474
                       Ε
                            19850915
                                                             19820514
      CA 1207257
                       A1 19860708
                                            CA 1982-402984
                                                            19820514
 PRAI US 1981-263925
                             19810515
      US 1982-376731
                             19820511
      WO 1982-US642
                             19820513
      EP 1982-302474
                             19820514
      EtOH [64-17-5] is produced from D-xylose [58-86-6] or hemicellulose
      hydrolyzate by Candida or Saccharomyces cerevisiae mutants. Thus,
      S. cerevisiae ATCC 20618 was inoculated into pH 5.6 YM
      medium contg. 5% xylose and incubated at 30.degree. for 48 h with
 shaking.
      The concn. of EtOH was 1.41%.
      Saccharomyces ethanol fermn xylose hemicellulose; Candida ethanol fermn
      xylose hemicellulose; yeast ethanol fermn xylose hemicellulose
 ΙT
      Candida
         (ethanol manuf. from hemicellulose hydrolyzate and xylose with)
 ΙΤ
      Saccharomyces cerevisiae
         (ethanol manuf. from xylose with)
 ΙT
      Fermentation
         (ethanol, of hemicellulose hydrolyzate and xylose with yeast)
 ΤТ
      58-86-6, biological studies
                                    9034-32-6D, hydrolyzates
      RL: BIOL (Biological study)
         (ethanol manuf. from, by yeast)
 ΙT
      64-17-5P, preparation
      RL: BMF (Bioindustrial manufacture); BIOL (Biological study); PREP
      (Preparation)
         (manuf. of, from xylose by yeast)
```

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ANSWER 1 OF 2 BIOSIS COPYRIGHT 2001 BIOSIS
L6
AN
     1994:531023 BIOSIS
DN
     PREV199497544023
ΤI
     Strain selection, taxonomy, and genetics of xylose-fermenting yeasts.
     Jeffries, T. W. (1); Kurtzman, C. P.
CS
     (1) Forest Prod. Lab., U.S. Dep. Agric., Forest Serv., Madison, WI 53705
SO
     Enzyme and Microbial Technology, (1994) Vol. 16, No. 11, pp. 922-932.
     ISSN: 0141-0229.
DΤ
     General Review
LA
     English
     Xylose utilization is essential for the efficient conversion of
     lignocellulose to ethanol. The objective of this review is to trace the
     development of xylose-fermenting yeast strains from
     their discovery in 1980. Following initial reports, screens of known
     yeasts identified five species of interest: Candida shehatae, Candida
     tenuis, Pachysolen tannophilus, Pichia segobiensis, and Pichia stipitis.
     Candida shehatae strains can be divided into three varieties. Pachysolen
     tannophilus and Pichia stipitis have been studied most extensively and
     have the best-understood genetic systems. Improved mutants of P.
     tannophilis have been obtained by selecting for an inability to oxidize
     ethanol (eth) and for rapid growth on xylitol and nitrate. Improved P.
     stipitis mutants have been obtained by selecting for flocculation,
     decreased utilization of glucose, and growth on noninductive carbon
     sources. Bacterial xylose isomerase has been cloned and expressed in S.
     cerevisiae and Schizosaccharomyces pombe, but the
     heterologous enzyme is inactive. Xylose reductase and xylitol
     dehydrogenase have been cloned from P. stipitis and expressed in
     Saccharomyces cerevisiae, giving rise to transformant S. cerevisiae that
     grow on xylose but that ferment it poorly. A transformation and
expression
     system based on the URA3 marker has recently been developed for P.
     stipitis so that contemporary genetic methods may be brought to bear on
     this organism.
     General Biology - Taxonomy, Nomenclature and Terminology *00504
     General Biology - Conservation, Resource Management *00512
     Cytology and Cytochemistry - Plant *02504
     Genetics and Cytogenetics - Plant *03504
Comparative Biochemistry, General *10010
     Biochemical Methods - General *10050
     Biochemical Methods - Carbohydrates *10058
     Biochemical Studies - General *10060
     Biochemical Studies - Proteins, Peptides and Amino Acids *10064
     Biochemical Studies - Carbohydrates *10068
     Biophysics - Molecular Properties and Macromolecules *10506
     Enzymes - General and Comparative Studies; Coenzymes *10802
     Enzymes - Methods *10804
Enzymes - Chemical and Physical *10806
     Enzymes - Physiological Studies *10808
     Metabolism - General Metabolism; Metabolic Pathways *13002
     Metabolism - Energy and Respiratory Metabolism *13003
     Metabolism - Carbohydrates *13004
     Nutrition - Carbohydrates
                                 *13220
     Food and Industrial Microbiology - Biosynthesis, Bioassay and
Fermentation
     *39007
     Botany, General and Systematic - Fungi *50506
     Plant Physiology, Biochemistry and Biophysics - Nutrition *51504
     Plant Physiology, Biochemistry and Biophysics - Respiration, Fermentation
     *51508
```

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Plant Physiology, Biochemistry and Biophysics - Growth, Differentiation
     *51510
     Plant Physiology, Biochemistry and Biophysics - Enzymes *51518
     Plant Physiology, Biochemistry and Biophysics - Metabolism *51519
     Fungi - Unspecified *15000
BC
ΙT
     Major Concepts
        Biochemistry and Molecular Biophysics; Bioenergetics (Biochemistry and
        Molecular Biophysics); Bioprocess Engineering; Cell Biology;
        Conservation; Development; Enzymology (Biochemistry and Molecular
        Biophysics); General Life Studies; Genetics; Metabolism; Methods and
        Techniques; Nutrition; Systematics and Taxonomy
ΙT
     Chemicals & Biochemicals
        ETHANOL; ALCOHOL; XYLOSE; CELLULOSE
     Industry
ΙT
       biotechnology industry
IT
     Miscellaneous Descriptors
        ALCOHOL PRODUCTION; CELLULOSE CONVERSION; ENZYMES; ETHANOL PRODUCTION;
        FERMENTATION; GENETIC METHODS; GROWTH; NUTRITION; XYLOSE UTILIZATION
ORGN Super Taxa
        Fungi - Unspecified: Fungi, Plantae
ORGN Organism Name
        fungi (Fungi - Unspecified); fungus (Fungi - Unspecified)
ORGN Organism Superterms
        fungi; microorganisms; nonvascular plants; plants
     64-17-5 (ETHANOL)
     64-17-5 (ALCOHOL)
     58-86-6Q (XYLOSE)
     25990-60-7Q (XYLOSE)
     900
```

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ANSWER 1 OF 5 BIOSIS COPYRIGHT 2001 BIOSIS
L4
     1996:75338 BIOSIS
ΑN
DN
     PREV199698647473.
    Xylulose fermentation by Saccharomyces cerevisiae and xylose-
TΙ
     fermenting yeast strains.
AII
     Yu, S.; Jeppsson, H.; Hahn-Hagerdal, B. (1)
     (1) Dep. Applied Microbiology, Chemical Centre, Lund Inst. Technol.,
CS
Univ.
    Lund, P.O. Box 124, S-22100 Lund Sweden
SO
    Applied Microbiology and Biotechnology, (1995) Vol. 44, No. 3-4, pp.
     314-320.
     ISSN: 0175-7598.
DT
    Article
    English
    Xylulose fermentation by four strains of Saccharomyces cerevisiae and two
AB
     strains of xylose-fermenting yeasts, Pichia stipitis CBS 6054 and Candida
     shehatae NJ 23, was compared using a mineral medium at a cell
     concentration of 10 g (dry weight)/1. When xylulose was the sole carbon
     source and fermentation was anaerobic, {\bf S.} cerevisiae
    ATCC 24860 and CBS 8066 showed a substrate consumption rate of 0.035 g g
     cells-1 h-1 compared with 0.833 gg cells-1h-1 for glucose. Bakers' yeast
     and S. cerevisiae isolate 3 consumed xylulose at a
    much lower rate although they fermented glucose as rapidly as the ATCC
and
     the CBS strains. While P. stipitis CBS 6054 consumed both xylulose and
     glucose very slowly under anaerobic conditions, C. shehatae NJ 23
     fermented xylulose at a rate of 0.345 gg cells-1h-1, compared with 0.575
     qg cells-1 h-1 for glucose. For all six strains, the addition of glucose
     to the xylulose medium did not enhance the consumption of xylulose, but
     increased the cell biomass concentrations. When fermentation was
     under oxygen-limited conditions, less xylulose was consumed by S
     . cerevisiae ATCC 24860 and C. shehatae NJ 23, and 50%-65% of
     the assimilated carbon could not be accounted for in the products
     determined.
    Cytology and Cytochemistry - Plant *02504
     Comparative Biochemistry, General *10010
     Biochemistry - Gases
                            *10012
     Biochemical Methods - General
                                   *10050
     Biochemical Studies - General *10060
     Biochemical Studies - Carbohydrates *10068
     Metabolism - General Metabolism; Metabolic Pathways *13002
    Metabolism - Energy and Respiratory Metabolism *13003
    Metabolism - Carbohydrates *13004
                                *13220
     Nutrition - Carbohydrates
    Microbiological Apparatus, Methods and Media *32000
     Food and Industrial Microbiology - Biosynthesis, Bioassay and
Fermentation
     *39007
     Food and Industrial Microbiology - General and Miscellaneous *39008
     Plant Physiology, Biochemistry and Biophysics - Nutrition *51504
     Plant Physiology, Biochemistry and Biophysics - Respiration, Fermentation
     *51508
     Plant Physiology, Biochemistry and Biophysics - Growth, Differentiation
     Plant Physiology, Biochemistry and Biophysics - Metabolism *51519
     Plant Physiology, Biochemistry and Biophysics - Apparatus and Methods
     *51524
BC
                  15100
    Ascomycetes
     Fungi Imperfecti or Deuteromycetes *15500
```

.. 1 . .

IT Major Concepts Biochemistry and Molecular Biophysics; Bioenergetics (Biochemistry and Molecular Biophysics); Bioprocess Engineering; Cell Biology; Development; Metabolism; Methods and Techniques; Nutrition ΙT Chemicals & Biochemicals XYLULOSE; ALCOHOL; CARBON ΙT Miscellaneous Descriptors ALCOHOL PRODUCTION; BIOTECHNOLOGY; CARBON ASSIMILATION; CARBON SOURCE; CELL BIOMASS; MEDIA; METABOLISM; METHODS; SUGAR CONSUMPTION RATES ORGN Super Taxa Ascomycetes: Fungi, Plantae; Fungi - Unspecified: Fungi, Plantae; Fungi Imperfecti or Deuteromycetes: Fungi, Plantae ORGN Organism Name fungus (Fungi - Unspecified); Candida shehatae (Fungi Imperfecti or Deuteromycetes); Pichia stipitis (Ascomycetes); Saccharomyces cerevisiae (Ascomycetes) ORGN Organism Superterms fungi; microorganisms; nonvascular plants; plants 551-84-8Q (XYLULOSE)

5962-29-8Q (XYLULOSE) 64-17-5 (ALCOHOL) 7440-44-0 (CARBON)

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ANSWER 4 OF 5 BIOSIS COPYRIGHT 2001 BIOSIS
    1993:250914 BIOSIS
AΝ
DN
    PREV199395130089
    Cofermentation of glucose and xylose to ethanol by a
TΙ
respiratory-deficient
    mutant of Saccharomyces cerevisiae co-cultivated with a xylose-
     fermenting yeast.
     Laplace, Jean M.; Delgenes, Jean P. (1); Moletta, Rene; Navarro, Jean M.
ΑU
     (1) Institut National Recherche Agronomique, Laboratoire Biotechnol.
CS
     Environnement IAA, Boulevard General de Gaulle, 11100 Narbonne France
SO
     Journal of Fermentation and Bioengineering, (1993) Vol. 75, No. 3, pp.
     207-212.
     ISSN: 0922-338X.
DΤ
    Article
LA
    English
    As a part of the alcoholic conversion of lignocelluloses, fermentation of
AB
     a glucose-xylose mixture by a coculture process was investigated in
     oxygen-limited conditions. In batch mixed cultures of Saccharomyces
     cerevisiae CBS 1200 and Candida shehatae ATCC 22984, ethanol was produced
     only from glucose. During the fermentation by {\bf S}.
     cerevisiae consuming glucose, the fermentation and growth
     activities of the xylose-fermenting yeast
     were extremely low, although an optimal condition of oxygen transfer rate
     in the co-culture was used. The use of a repiratory-deficient mutant of
     S. cerevisiae CBS 1200 allows significant cell growth of
     C. shebatae in a batch culture under a favourable oxygen condition. The
     growth of C. shehatae, however, results in the utilization of glucose,
due
     to the catabolic repression of glucose on the xylose consumption. When
the
     two yeast strains were co-cultivated in a continuous culture, the
     simultaneus conversion of glucose and xylose was obtained: conversion
     yields of glucose and xylose were respectively 100% and 27% of a
diffusion
    rate of 0.02 h-1. When the mutant of S. cerevisiae was
     co-cultivated with Pichia stipitis NRRL. Y11545, a rapid xylose-
     fermenting yeast, the co-fermentation of glucose and
     xylem was enhanced: ethanol was produced with a yield of 0.42 g of
     ethanol/g of consumed sugars and the respective yields of glucose and
     xylose conversions were 100% and 69% of the tested dilution rate of 0.02
     h-1. The advantages of the co-cultivation of a respiratory-deficient
    mutant of hexose-fermenting and a xylose-fermenting
    yeast are discussed.
    Cytology and Cytochemistry - Plant *02504
     Genetics and Cytogenetics - Plant *03504
     Comparative Biochemistry, General
                                         10010
     Biochemistry - Gases
                          *10012
     Biochemical Methods - General
     Biochemical Methods - Carbohydrates
                                           10058
     Biochemical Studies - General *10060
     Biochemical Studies - Carbohydrates *10068
     Biophysics - General Biophysical Studies
     Metabolism - General Metabolism; Metabolic Pathways *13002
     Metabolism - Energy and Respiratory Metabolism *13003
     Metabolism - Carbohydrates *13004
     Nutrition - General Studies, Nutritional Status and Methods
                                                                   13202
                                  13220
     Nutrition - Carbohydrates
     Microbiological Apparatus, Methods and Media
     Food and Industrial Microbiology - Biosynthesis, Bioassay and
Fermentation
```

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Plant Physiology, Biochemistry and Biophysics - Nutrition 51504
     Plant Physiology, Biochemistry and Biophysics - Respiration, Fermentation
     *51508
     Plant Physiology, Biochemistry and Biophysics - Metabolism *51519
Plant Physiology, Biochemistry and Biophysics - Chemical Constituents
     51522
     Plant Physiology, Biochemistry and Biophysics - Apparatus and Methods
     51524
     Plant Physiology, Biochemistry and Biophysics - General and Miscellaneous
     *51526
ВC
     Ascomycetes
                   15100
     Fungi Imperfecti or Deuteromycetes *15500
     Major Concepts
ΙT
        Biochemistry and Molecular Biophysics; Bioenergetics (Biochemistry and
        Molecular Biophysics); Bioprocess Engineering; Cell Biology; Genetics;
        Metabolism; Physiology
ΙT
     Chemicals & Biochemicals
        GLUCOSE; XYLOSE; ETHANOL; OXYGEN
ΙT
    Industry
        biotechnology industry
    Miscellaneous Descriptors
        DILUTION RATE; FERMENTATION; GENETICS; METHODS; OXYGEN TRANSFER RATE;
        RESPIRATION; SUGAR
ORGN Super Taxa
        Ascomycetes: Fungi, Plantae; Fungi - Unspecified: Fungi, Plantae;
Fungi
        Imperfecti or Deuteromycetes: Fungi, Plantae
ORGN Organism Name
        fungus (Fungi - Unspecified); Candida shehatae (Fungi Imperfecti or
        Deuteromycetes); Saccharomyces cerevisiae (Ascomycetes)
ORGN Organism Superterms
        fungi; microorganisms; nonvascular plants; plants
     50-99-7 (GLUCOSE)
     58-86-6Q (XYLOSE)
     25990-60-7Q (XYLOSE)
     64-17-5 (ETHANOL)
     7782-44-7 (OXYGEN)
```

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ANSWER 11 OF 12 CAPLUS COPYRIGHT 2001 ACS
L9
ΑN
     1989:22273 CAPLUS
     110:22273
DN
ТT
     Construction of pentose-fermenting strains of Saccharomyces
ΑU
     Hollenberg, C. P.
     Inst. Mikrobiol., Univ. Duesseldorf, Duesseldorf, D-4000, Fed. Rep. Ger.
CS
SO
     Monogr. - Eur. Brew. Conv. (1987), 12, 199-208
     CODEN: MEBCD6; ISSN: 0255-7045
DT
     Journal
LA
     English
CC
     16-5 (Fermentation and Bioindustrial Chemistry)
     Section cross-reference(s): 3
     The classical organism for ethanol prodn., Saccharomyces cerevisiae, uses
     hexoses as a major substrate. The latter constitutes 70% of the prodn.
     price. Only cheaper substrates can have a large impact on the costs of
     this process. In this paper possibilities will be addressed to develop
     yeast strains which can ferment carbohydrates that are not fermentable at
     present by S. cerevisiae. As an example, the
     possibilities to develop a xylose-fermenting
     yeast strain will be described. Xylose is the monomer of xylan,
     which constitutes about 10-35% of plant biomass. Expts. towards the
     introduction of the bacterial xylose isomerase (XI) pathway into {\bf s}
     . cerevisiae are described. The xylose isomerase gene from
     Bacillus subtilis was isolated and expressed in {\bf S}.
     cerevisiae under control of the PDC1 promoter. Transformants
     produced about 2% of the cell protein as the product of the XI gene, but
     no enzymic activity was detectable. Another approach to introduce the
     xylose pathway found in some yeasts is discussed.
ST
     ethanol fermn xylose Saccharomyces gene cloning; Bacillus xylose
isomerase
     gene cloning yeast
IT
     Fermentation
        (ethanol, from xylose by Saccharomyces cerevisiae, gene cloning in)
IT
     Gene and Genetic element, microbial
     RL: BIOL (Biological study)
        (for xylose isomerase, of Bacillus subtilis, cloning and expression in
        Saccharomyces cerevisiae of)
ΙT
     Molecular cloning
        (of xylose isomerase gene, of Bacillus subtilis, in Saccharomyces
        cerevisiae)
ΙT
     Bacillus subtilis
        (xylose isomerase gene of, cloning and expression of, in Saccharomyces
        cerevisiae)
TΤ
     Saccharomyces cerevisiae
        (xylose-fermenting, construction of strains of, for ethanol prodn.)
TΤ
     58-86-6, Xylose, biological studies
     RL: BIOL (Biological study)
        (ethanol from fermn. of, by Saccharomyces cerevisiae, gene cloning in)
TΨ
     9023-82-9, Xylose isomerase
     RL: BIOL (Biological study)
        (gene for, of Bacillus subtilis, cloning and expression in
        Saccharomyces cerevisiae of)
ΙT
     64-17-5P, Ethanol, biological studies
```

RL: BMF (Bioindustrial manufacture); BIOL (Biological study); PREP

(manuf. of, from xylose by Saccharomyces cerevisiae, gene cloning in)

Examiner's ref

13 ANSWER 1 OF 1 EUROPATFULL COPYRIGHT 2001 WILA

GRANTED PATENT

527758 EUROPATFULL ED 19980119 EW 199802 FS PS RECOMBINANT YEASTS CONTAINING THE DNA SEQUENCES CODING FOR XYLOSE TIEN REDUCTASE AND XYLITOL DEHYDROGENASE ENZYMES. HALLBORN, Johan, Vildandsvaegen 2 U: 304, S-222 34 Lund, SE; PENTTILAe, Merja, Vanha Haemeenkylaentie 5-7 A 7, SF-00390 Helsinki, FI: OJAMO, Heikki, Kirjurinkuja 3 D 25, SF-02600 Espoo, FI; WALFRIDSSON, Mats, Aellingavaegen 9 A: 504, S-222 34 Lund, SE; Airaksinen, Ulla, Lehdokkitie 8 B 26, SF-01300 Vantaa, FI; KERAeNEN, Sirkka, Rahakamarinkatu 4 B 12, SF-00240 Helsinki, FI; HAHN-HAEGERDAL, Baerbel, Oestra Martensgatan 5, S-223 61 Lund, SE PΑ XYROFIN OY, Kyllikinportti 2, 00240 Helsinki, FI PAN 1313873 Woods, Geoffrey Corlett et al, J.A. KEMP & CO. 14 South Square Gray's AG Inn, London WC1R 5LX, GB AGN 48721 EPB1998001 EP 0527758 B1 980107 OS SO Wila-EPS-1998-H02-T1 DT Patent Anmeldung in Englisch; Veroeffentlichung in Englisch LA R AT; R BE; R CH; R DE; R DK; R ES; R FR; R GB; R GR; R IT; R LI; R LU; PIT EPB1 EUROPAEISCHE PATENTSCHRIFT (Internationale Anmeldung) PΙ EP 527758 B1 19980107 OD 19930224 ΑI EP 1991-906996 19910408 PRAI FI 1990-1771 19900406 WO 91-FI103 910408 INTAKZ RLI WO 9115588 911017 INTPNR Curr Genet, Vol. 18, September 1990, PETER KOETTER et al.: "Isolation REN and characterization of the Pichia stipitis xylitol dehydrogenase gene, XYL2, and construction of a xylose-utilizing Saccharomyces cerevisiae transformant", see page 493 - page 500. Appl. Biochemistry and Biotechnology, Vol. 26, No. 2, 1990, VINA W. YANG et al.: "Purification and Properties of Xylitol Dehydrogenase from the Xylose- Fermenting Yeast Candida shehatae", see page 197 - page 206, specially the Abstract and the discussion. Journal of Fermentations and Bioengineering, Vol. 67, No. 1, 1989, MANFRED RIZZI et al.: "Purification and Properties of the NAD-Xylitol-Dehydrogenase from the Yeast Pichia stipitis", see page 20 - page 24, see the Abstract. Curr Genet, Vol. 16, 1989, JUTTA HAGEDORN and MICHAEL CIRIACY: "Isolation and characterization of xyl mutants in a xylose-utilizing yeast, Pichia stipitis", see page 27 page 33, see specially page 32, column 2. Process Biochemistry, 1989, BERNARD ALEXANDER PRIOR et al.: "Fermentation of D- xylose by the Yeasts Candida shehatae and Pichia Stipitis Prospects and Problems", see page 21 - page 32, see specially page 24. Enzyme Microb. Technol., Vol. 12, January 1990, N.W.Y. HO et al.: "Purification, characterization, and amino: terminal sequence of xylose reductase from Candida shehatae", see page 33 - page 39, see especially pages 35-36, Table 2 page 37, Fig. 5 page 38. Appl. Microbiol. Biotechnol., Vol. 29, 1988, MANFRED RIZZI et al.: "Xylose fermentation by yeasts", see page 148 - page 154, see especially discussion page 153, column 2 IC ICM C12N015-53

ICS C12N009-04 CM W1 RLI; AG; REN DETDEN; CLMEN; CLMDE; CLMFR 41 FA

PGC CLMN 1

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11 ANSWER 2 OF 2 USPATFULL AN 85:22459 USPATFULL
       Direct fermentation of D-xylose to ethanol by a xylose-fermenting yeast
ΤI
ΙN
       Gong, Cheng-Shung, West Lafayette, IN, United States
       Purdue Research Foundation, West Lafayette, IN, United States (U.S.
PΑ
       corporation)
PΙ
       US 4511656 19850416
       US 1982-376731 19820511 (6)
ΑI
DCD
       20000111
RLI
       Continuation-in-part of Ser. No. US 1981-263925, filed on 15 May 1981,
       now patented, Pat. No. US 4368268
DT
       Utility
                         May 1932 435/163.000
REP
       US 1857429
                                                  Christensen
                         Sep 1949
Jun 1975
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                         Nov 1982 435/161.000
                                                  Kurtzman et al.
       US 4369268
                         Jan 1983
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Cominer's ref

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L10 ANSWER 2 OF 2 USPATFULL
       1999:15739 USPATFULL
ΑN
TТ
       Xylose utilization by recombinant yeasts
       Hallborn, Johan, Lund, Sweden
TN
       Penttila, Merja, Helsinki, Finland
       Ojamo, Heikki, Espoo, Finland
       Walfridsson, Mats, Lund, Sweden
       Airaksinen, Ulla, Vantaa, Finland
       Keranen, Sirkka, Helsinki, Finland
       Hahn-Hagerdal, Barbel, Lund, Sweden
       Xyrofin Oy, Helsinki, Finland (non-U.S. corporation)
PA
       US 5866382 19990202
PΙ
AΙ
       US 1994-336198 19941103 (8)
       Continuation of Ser. No. US 1992-848694, filed on 9 Mar 1992, now
RLI
       abandoned which is a continuation-in-part of Ser. No. US 1990-527775,
       filed on 24 May 1990, now abandoned
                           19900406
PRAI
       FI 1990-1771
DT
       Utility
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REP
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660-664 (Oct. 1986). Bolen et al, Biotechnology and Bioengineering Symp., 15, pp. 129-148 (1985).Bolen et al, Biotechnology and Bioengineering, vol. XXVII, pp. 302-307 Smiley et al, Biotechnol. Lett., vol. 4, pp. 601-610 (1982)--Abstract only. Kotter et al. "Expression of the Pichia Stipitis . . . " Yeast 1990. vol. 6, Spec. Issue, s. S604, Jun. Yang et al. "Purification and Properties of Xylitol", Applied Biochem. and Biotech. 1990, pp. 197-206. Prior et al. "Fermentation of D-Xylose . . . ", Process Biochem. Feb., 1989, pp. 21-32. Ho, et al. "Purification, Characterization, and . . . " Enzyme Microb. Technol., 1990, vol. 12, Jan., pp. 33-39. Beach et al., Nature, 290, 140-142 (1981). Das et al., Current Genetics 6:123-128 (1982). Sambrook et al., Molecular Cloning, A Laboratory Manual, 2nd Ed., 1989, pp. 8.46-8.53. EXNAM Primary Examiner: Chambers, Jasemine C.; Assistant Examiner: Priebe, Scott D. Birch, Stewart, Kolasch & Birch, LLP LREP Number of Claims: 15 CLMN Exemplary Claim: 1,9 ECL13 Drawing Figure(s); 9 Drawing Page(s) DRWN This invention relates to recombinant-DNA-technology. Specifically, AB this invention relates to new recombinant yeast strains transformed with xylose reductase and/or xylitol dehydrogenase enzyme genes. A yeast strain transformed with the xylose reductase gene is capable of xylose to xylitol and consequently of producing xylitol in vivo. If reducing both of these genes are transformed into a yeast strain, the resultant strain is capable of producing ethanol on xylose containing medium during fermentation. Further, the said new yeast strains are capable of expressing the said two enzymes. Xylose reductase produced by these strains can be used in an enzymatic process for the production of xylitol in vitro. This application is a continuation, application Ser. No. 07/848,694 filed on Mar. 9, 1992, now abandoned, which is a continuation-in-part, PARN of application Ser. No. 07/527,775 filed on May 24, 1990. FIELD OF THE INVENTION MMIIS

This invention relates to recombinant-DNA-technology. Specifically this invention relates to new recombinant yeast strains transformed with xylose reductase and/or xylitol dehydrogenase enzyme genes. A yeast strain transformed with the xylose reductase gene is capable of

reducing xylose to xylitol and consequently of producing xylitol in vivo. If both

of these genes are transformed into a yeast strain, the resultant strain

is capable of producing ethanol on xylose containing medium during fermentation.

Further, the said new yeast strains are capable of expressing the said two enzymes. Xylose reductase produced by these strains can be used in an enzymatic process for the production of xylitol in vitro.

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L2
            48 S L1 NOT PY=1998
L3
             5 S L3 AND S.CEREVISIAE
L4
      O S XYLOSE FERMENTING S. POMBE
L5
            2 S SCHIZOSACCHAROMYCES POMBE(P)XYLOSE FERMENTING
L6
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L13
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